

# STAR & GARTER

## PRIVATE DINING SET MENU

£28.95 per head

### Starters

Blythburgh Pork Croquettes, Apple Sauce  
Smoked Mackerel Pate, Toasted Bloomer, Pickled Cucumber  
Parsnip & Cheddar Cakes, Tomato Chutney, Baby Leaf Salad  
Iberico Chorizo & Tomato Stew, Toasted Sourdough

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### Mains

Beef, Mushroom & Ale Pie, Shallot Mash Top, Roasted Roots  
Pan-fried Fillets of Sea Bass, Fennel Chips & Lemon Peas  
10oz Pork Sirloin on the Bone, Dauphinoise Potatoes,  
Greens & Cider Jus  
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,  
with or without Free-range Chicken  
Free-range Chicken Kiev, Skinny Fries,  
Carrot & Pomegranate Salad  
28 Day Dry-aged Aubrey Allen 10oz Ribeye Steak & Chips  
(£6 supplement)

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### Puddings

Salted Caramel Chocolate Tart, Chantilly Cream  
Lemon Posset, Blackcurrant Jelly  
Warm Orange & Polenta Cake, Clotted Cream  
Cheese Plate- Camembert Gillot AOC, Pave Cobble & Wyfe of  
Bath, Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney